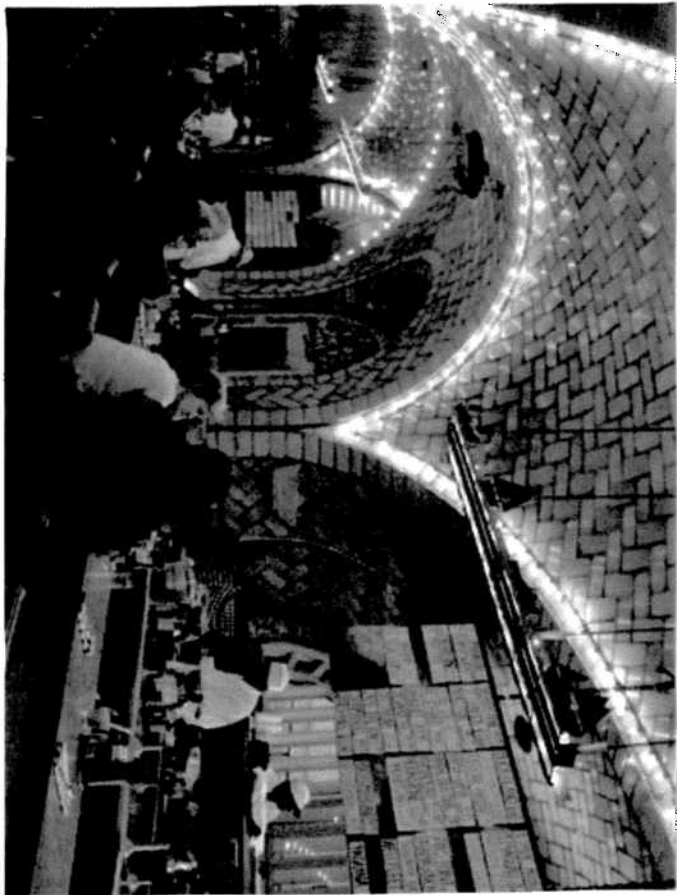


Exhibit G



Grand Central Oyster Bar

# OYSTERMEN

BAR • RESTAURANT

TUESDAY MAY 15, 2007

## APPETIZERS

FRIED OYSTERS, TARTAR SAUCE	8.95
FRIED WHOLE IPSWICH CLAMS	10.45
FRIED CALAMARI WITH MARINARA SAUCE	8.75
ROASTED CHINCOCTEAU OYSTERS, BIENVILLE	10.95
CLAMS CASINO	9.95
CULTIVATED MAINE MUSSELS STEAMED WITH WHITE WINE AND GARLIC	11.95
CAJUN FRIED FLORIDA POPCORN SHRIMP, CREOLE REMOLADE	10.95
JUMBO SHRIMP COCKTAIL	16.50
MAINE LOBSTER COCKTAIL	15.50
CAVIAR SANDWICH	8.95
POACHED FIRE ISLAND OYSTERS ON WILD MUSHROOMS WITH BEURRE BLANC	9.95
POACHED NEW ZEALAND GREENLIP MUSSELS WITH DILON DRESSING	6.25
BLOODY MARY OYSTER SHOOTER	6.95
SMOKED BROOK TROUT	9.95
SMOKED NORTH ATLANTIC SALMON	9.95
SMOKED PACIFIC STURGEON	9.95
SMOKED IMPERIAL BALIK SALMON	10.45
FLORIDA STONE CRAB CLAW (LARGE) WITH MUSTARD MAYONNAISE	13.50
MIXED GREEN SALAD	4.50
MIXED GREEN SALAD WITH BEEFSTEAK TOMATO	5.50
SAUTEED CAROLINA BABY SOFT SHELL CRABS WITH GARLIC HERB BUTTER	15.00
JUMBO LUMP CRABMEAT COCKTAIL	15.50

## SOUPS

NEW ENGLAND CLAM CHOWDER	5.75
MANHATTAN CLAM CHOWDER	4.95
SHE CRAB SOUP	6.50

## COLD BUFFET

FOUR SOME OF SEAFOOD SALAD WITH TANGY JUMBO SHRIMP, CRABMEAT, CAESAR, BASIL, SQUID, POACHED SALMON WITH SAUCE VERT	19.95
JUMBO SHRIMP AND JUMBO LUMP CRABMEAT OVER CLASSIC CAESAR SALAD WITH SEASONED CROUTONS & PARMESAN CHEESE	26.95
POINT JUDITH SQUID SALAD, PURPLE BASIL, VINAIGRETTE AND AVOCADO	19.95
MAINE LOBSTER ROLL WITH A TOASTED POTATO BUN, SWEET POTATO CHIPS & COLE SLAW	26.95
MAINE LOBSTER SALAD OVER MESCLUN GREENS WITH CURRY TARRAGON DRESSING	29.95
JUMBO SHRIMP SALAD WITH TANGY CHUTNEY DRESSING, CASHEWS & TOASTED COCONUT	26.95
JUMBO LUMP CRABMEAT SALAD OVER MESCLUN GREENS, GRAPEFRUIT, AVOCADO & RED ONION	26.95
POACHED NORTH ATLANTIC SALMON FILET WITH CUCUMBER DILL SALAD & SAUCE VERT	21.95
FLORIDA STONE CRAB CLAW (MEDIUM) WITH MUSTARD MAYONNAISE	39.95
NICISE SALAD WITH SEARED AND SLICED ECUADORIAN BIGEYE TUNA STEAK	26.95

## SHRIMP & CRAB

FRIED JUMBO SHRIMP IN RICE BATTER	24.95
FRIED JUMBO SHRIMP IN COCONUT	25.95
GRILLED JUMBO SHRIMP, GARLIC HERB BUTTER	26.95
JUMBO SHRIMP SALAD WITH TANGY CHUTNEY DRESSING, CASHEWS & TOASTED COCONUT	26.95
JUMBO LUMP CRABMEAT SALAD OVER MESCLUN GREENS, GRAPEFRUIT, AVOCADO & RED ONION	26.95
FLORIDA STONE CRAB CLAW (MEDIUM) WITH MUSTARD MAYONNAISE	39.95
SAUTEED CAROLINA BABY SOFT SHELL CRABS WITH TOMATO SAFFRON SAUCE	29.95

## STEW & PANROASTS

OYSTER	STEW 9.45	PANROAST 9.95
CHERRYSTONE CLAM	12.25	12.75
IPSWICH CLAM	13.45	13.95
SHRIMP	13.95	14.45
LOBSTER	21.45	21.95
SCALLOP	12.75	13.25
COMBINATION	20.45	20.95

## FROM OUR SMOKEHOUSE

SMOKED NORTH ATLANTIC SALMON	9.95
IMPERIAL BALIK SALMON	10.45
EGGS BENEDICT WITH SMOKED SALMON AND HOLLANDAISE ON AN ENGLISH MUFFIN	10.95
SMOKED BROOK TROUT (WHOLE)	14.95
SMOKED PACIFIC STURGEON	9.95
SMOKEHOUSE SAMPLER: N. ATLANTIC SALMON, PACIFIC STURGEON & IDAHO BROOK TROUT, HORSERADISH CREAM & CAPERS	23.95

## VERNAL VINO

MAS DE GOURGONNIER ROSE, 2006, FR	7.50
CHATOM SAUVIGNON BLANC, 2004, CAL	7.50
FAGAN CREEK MERLOT, 2000, NAPA	7.50
CHEAPSKATE CAB FRANC, 2003, CAL	6.75

## RAW BAR

OYSTERS:	PER PIECE
BEAVERTAIL (RHODE ISLAND)	2.25
BELOW: DEEP BAY FLAT (WASHINGTON ST.)	2.25
BLUEPOINT (LONG ISLAND, NY)	2.25
BOGUES BAY (VIRGINIA)	1.85
CHINCOCTEAU (VIRGINIA)	1.85
CONWAY CUP (PRINCE EDWARD ISLAND)	2.25
COROMANDEL (NEW ZEALAND)	2.25
FIRE ISLAND (LONG ISLAND, NY)	1.95
GLIDDEN PINT (MAINE)	2.25
GREAT WHITE (LONG ISLAND, NY)	2.25
MALPEQUE (PRINCE EDWARD ISLAND)	1.95
MEXICO (LONG ISLAND, NY)	2.25
MEXIMOTO (BAJA, MEXICO)	2.25
MIRADA (WASHINGTON ST.)	2.25
NARRAGANSETT (RHODE ISLAND)	2.05
NINIGRET (RHODE ISLAND)	2.45
NORTH HAVEN (MAINE)	1.85
NORTHUMBERLAND (NOVA SCOTIA)	2.25
OYSTER PONDS (LONG ISLAND, NY)	2.25
PENDER HARBOR (BRITISH COLUMBIA)	2.05
PLYMOUTH ROCK (MASSACHUSETTS)	2.25
ROCKY PASS (ALASKA)	3.15
ROYAL MYAGI (BRITISH COLUMBIA)	2.05
SAMISH BAY (WASHINGTON ST.)	2.05
SPENCER COVE (WASHINGTON ST.)	2.05
TILLAMOOK (OREGON)	2.05
TOP OF THE BLUFF (BAJA CALIFORNIA)	2.05
WATCH HILL (RHODE ISLAND)	2.25
WELLFLEET (MASSACHUSETTS)	2.25
WESTCOTT BAY SWEET (WASHINGTON ST.)	2.15

CLAMS:	
LITTLENECK	1.35
TOP NECK	1.45
CHERRYSTONE	1.65
SEA URCHIN (MAINE)	2.05

## SHELLFISH PLATTERS

GRAND CENTRAL OYSTER PLATTER (8PC)	17.55
BIVALVE PLATTER (4 OYSTERS, 4 CLAMS)	14.55
MEDLEY OF SHELLFISH (10PC)	31.55
with 1/2 LOBSTER	46.15

## COOKED OYSTERS & CLAMS

OYSTERS ROCKEFELLER	15.50
BROILED NINIGRET OYSTERS, ANCHOVY BUTTER	11.50
ROASTED CHINCOCTEAU OYSTERS, BIENVILLE	10.95
CLAMS CASINO	9.95
FRIED WHOLE IPSWICH CLAMS, TARTAR SAUCE	20.95
LONG ISLAND STEAMERS, DRAWN BUTTER	22.95
FRIED OYSTERS, TARTAR SAUCE, FRIES	17.95

## LOBSTER

THE LIVE LOBSTER IN OUR TANKS ARE SHIPPED DIRECTLY FROM MAINE TO US. PICK YOUR OWN OR TELL US WHAT SIZE YOU PREFER AND HOW YOU WOULD LIKE IT PREPARED.

TODAY'S MARKET PRICE: 29.95 PER POUND

## MAIN DISHES

JUMBO LUMP CRABMEAT SALAD OVER MESCLUN GREENS, GRAPEFRUIT, AVOCADO & RED ONION	26.95
BROILED CALIFORNIA WILD RED KING SALMON FILET, WITH WASABI CREME FRAICHE AND BABY BOX CHOY	31.95
BROILED FLORIDA RED GROUPER FILET WITH PEEKYTOE CRABMEAT AND PANCETTA WINE SAUCE, FIVE GRAIN RICE	28.95
FRIED GOUJONNETTES OF NEW BEDFORD LEMON SOLE WITH CHIPOTLE CILANTRO DRESSING	22.95
GRILLED PACIFIC SWORDFISH STEAK WITH MINT VINAIGRETTE AND ORZO SALAD	29.95
SAUTEED CAROLINA BABY SOFT SHELL CRABS WITH TOMATO SAFFRON SAUCE	29.95

## HOUSE SPECIALTIES

OYSTER STEW/PANROAST	9.45/9.95
COQUILLES ST. JACQUES	25.95
BOUILLABaisse	26.95
MARYLAND CRAB CAKES (WEDNESDAYS ONLY)	

## BEVERAGES

SARATOGA WATER, SPARKLING OR FLAT	28OZ 5.25
SODA	2.25
COFFEE HOT OR ICED	2.25
ESPRESSO, HOT OR ICED	2.50
CAPPUCCINO, HOT OR ICED	4.00
TEA HOT	2.50
FRUIT JUICE	4.50
MONSTER ENERGY DRINK	5.00

## TODAY'S CATCH

ARCTIC CHAR FILET, BROILED	23.95
BLACK COD (ISABELFISH) FILET, PAN FRIED	28.95
BUEFISH FILET, BROILED	17.95
BROZINI, WHOLE, BROILED	17.95
BROWN TROUT, WHOLE BONELESS BRD, AMANDINE	17.95
CATFISH FILET, CAJUN GRILLED	17.95
DOVER SOLE, MCNICRE	42.95
FLOUNDER, WHOLE, BROILED	21.95
GROUPER, RED FILET, BROILED, CRABMEAT & PANCETTA WINE SAUCE	28.95
HALIBUT FILET, BROILED	27.95
LEMON SOLE FILET, PAN FRIED OR BROILED	23.95
LEMON SOLE GOUJONNETTES, FRIED, CHIPOTLE CILANTRO DRESSING	22.95
MAHI MAHI FILET, BROILED	27.95
MONKFISH (LOTTE) TOURNEDOS, BRD, BEARNAISE	22.95
REDFISH FILET, BLACKENED	20.95
SALMON, SCOTTISH LOCH DUART FILET, BROILED, BEARNAISE	23.95
SALMON, N. ATLANTIC FILET, BRD, HOLLANDAISE	21.95
SALMON, WILD, RED KING FILET, BROILED, WASABI CREME FRAICHE, BABY BOX CHOY	31.95
SCALLOPS, SEA, MAINE, FRIED, TARTAR SAUCE	23.95
SCALLOPS, SEA, MAINE, XL, DAY BOAT, BROILED	26.95
SCOD FILET, BROILED	23.95
SEA BASS, BLACK FILET, BROILED	28.95
SNAPPER, RED FILET, BROILED	28.95
SQUID (CALAMARI), FRIED, MARINARA SAUCE	18.95
SWORDFISH STEAK, GRILLED, MINT VINAIGRETTE	29.95
TILAPIA FILET	
TUNA, BIGEYE STEAK, GRILLED, SALSA	27.95
WHITEFISH FILET, PAN FRIED	17.95
OLD FASHIONED FISH-N-CHIPS	17.95

GRILLED SIRLOIN STEAK	34.95
HALF ROASTED CHICKEN	14.95
STEAMED VEGETABLE PLATTER	14.95

## SIDE DISHES

CREAMED SPINACH	4.75
FRENCH FRIES	4.75
STEAMED YUKON GOLD POTATOES	4.25
RICE PILAF	4.25
COLE SLAW	3.75
STEAMED VEGETABLES	6.95

## DESSERTS

GOLDEN APRIL CUSTARD TARTLET	7.25
WHITE CHOCOLATE MOUSSE WITH GOLDEN RASPBERRIES	7.95
PINEAPPLE UPSIDE DOWN CAKE	6.95
VERY FRESH FRUIT SALAD	5.50
FLORIDA KEY LIME PIE	6.50
NEW YORK CHEESECAKE	6.75
CHEESECAKE & KEY LIME PIE COMBINATION	6.75
CHOCOLATE PECAN TORTE	8.50
APPLE WALNUT LATTICE PIE	6.45
CHOCOLATE MOUSSE	5.00
RICE PUDDING	5.00
CREME CARAMEL	7.95
MINT WHITE CHOCOLATE ICE CREAM	8.95
STRAWBERRY SORBET	4.95
COCONUT SORBET	4.95
CHOCOLATE OR VANILLA ICE CREAM	5.75
HOT FUDGE SUNDAE	7.50
ANY DESSERT A LA MODE	2.00
TRIO OF CHEESES: BANON, BIANCO SARDO DI MOLITERNO, MAJORENO PIMENTON	8.00

## BEERS ON DRAUGHT

BLUEPOINT PALE ALE (LONG ISLAND, NY)	5.75
BLUEPOINT "SPRING FLING" (LONG ISLAND, NY)	6.25
BROOKLYN LAGER (BKLYN, NY)	6.25
BUD LIGHT (USA)	5.00
CHIMAY WHITE (BELGIUM)	10.00
FISHERMAN'S BREW LAGER (MASSACHUSETTS)	6.25
GOOSE ISLAND "HONKER" ALE (CHICAGO)	6.25
GUINNESS (IRELAND)	6.50
HEINEKEN (HOLLAND)	7.50
IPSWICH PALE ALE (MASSACHUSETTS)	7.50
PERONI (ITALY)	9.50
SIERRA NEVADA PALE ALE (CALIFORNIA)	6.00
STONE "ARROGANT BASTARD" (CALIFORNIA)	6.50
WIDMER HEFEWEIZEN (OREGON)	6.00

## BOTTLED BEERS OF THE WORLD

AMSTEL LIGHT (HOLLAND)	5.75
BECK'S DARK (GERMANY)	5.75
BROOKLYN "LOCAL 1" ALE (NEW YORK)	25 OZ 15.00
CHIMAY BLUE (BELGIUM)	11.50
CHIMAY RED (BELGIUM)	9.50
DUVEL (BELGIUM)	9.00
EINBECKER N/A (GERMANY)	5.75
GROLSCH (HOLLAND)	16 OZ 7.00
HEINEKEN LIGHT (HOLLAND)	5.50
KIRIN ICHIBAN (JAPAN)	5.75
LA CHOUFFE (BELGIUM)	25 OZ 16.00
MAGIC HAT #9 (VERMONT)	6.25
MICHELOB "ULTRA" - LOW CARB (USA)	5.00
SAM SMITH PALE ALE (ENGLAND)	7.50
SCHNEIDER WEISSE (GERMANY)	16 OZ 10.50
ST. PAULI GIRL (GERMANY)	6.25
WHALE'S TALE PALE ALE (NANTUCKET, MASS)	6.25

Grand Central Oyster Bar Menu



# Wine List

SPARKLING		BT/L/GLS	CABERNET SAUVIGNON		BT/L/GLS
67	Gruet "Gold Label" Brut NV - New Mexico	30	601	Echeveria 2003 - Chile	26/6.50
68	Graham Beck Brut NV - Western Cape, South Africa	30/7.25	604	Pinburg "Pythagoras" Heritage NV - Long Island, NY	27
74	Chateau Frank "Celebre" NV - Finger Lakes, NY	35	607	M. Sullivan "Reserve" 2004 - California	27
79	Domaine Ste. Michelle Brut NV - Columbia Valley, Washington	40	612	Wente 2003 - Livermore Valley, San Francisco Bay, California	28
86	Lieb Blanc de Blanca (Pinot Blanc) 2002 - Long Island, NY	55	613	Domaine de la Rosiere 2002 - Coteaux des Baronnie, France	28
88	Iron Horse Blanc de Blanc 1997 - Green Valley, Russian River Valley, Sonoma	65/14.25	622	Sakson Run Heritage 2002 - Finger Lakes, NY	29/8.25
94	Laurent Perrier Brut Rose NV - Tours-sur-Marne, Champagne	110	631	F. Coppola "Diamond" Claret 2003 - California	32
95	Gosse "Grand Reserve" Brut NV - Ay, Champagne	1/2 btl	642	Chateau La Dame Blanche 2001 - Haut Medoc, Bordeaux	40/10.00
97	Krug "Grand Cuvée" NV - Reims, Champagne	1/2 btl	643	Plaisir de Marie 2001 - Paarl, South Africa	40
98	Pol Roger "Cuvée Winston Churchill" Brut 1995 - Epemay, Champagne	225	651	Chateau Pontac Monplaisir 2003 - Pessac-Leognan, Bordeaux	48
CHARDONNAY					
102	Butterfield Station 2003 - California	26/6.50	653	Matthews "Claret" 2002 - Columbia Valley, Washington	50/12.50
109	Rock River 2004 - California	26	659	Naurticon 2002 - Sonoma	58
111	Neridian "Reserve" 2001 - Edna Valley, California	26	681	Paper Bridge 1999 - Walla Walla Valley, Washington	68
119	Norvo Bay 2003 - Central Coast, California	27	688	Groth 2003 - Napa	95
132	Toad Hollow "Francine's Selection" 2004 - Mendocino County, California	28	695	Chateau Montelena "The Montelena Estate" 1996 - Napa	120
139	Talbot "Kali-Hart" 2004 - Monterey, California	30	712	Silver Oak 1999 - Napa	200
145	Frederick Lomet "Charles Rouget" 1998 - Côte de Jura, France	30	MERLOT		
164	Cambria "Katherine's" 2004 - Santa Maria Valley, Santa Barbara Cty, California	32/8.00	732	Arden Woods 2002 - California	26/6.50
168	J. Rijklaart "Les Barres" 2003 - Côte de Jura, France	32	734	Cinquante Cinq - 2002 - France	26
183	De Wetshof "Bon Vallon" 2003 - South Africa	34	745	Lockhart 2003 - California	27
186	Scarpantoni "Unwooded" 2004 - McLaren Vale, South Australia	34	747	Pepper Tree 2000 - Southeastern Australia	28/7.00
190	Mc. Difficulty 2004 - New Zealand	36	748	Panama 2002 - Long Island, NY	28
193	Hartford 2004 - Sonoma Coast, California	36	753	Tarrica "Limited" 2002 - Paso Robles, California	30
199	St. Innocent "Freedom Hill" 2003 - Willamette Valley, Oregon	38	761	Chateau Ste. Michelle "Tudon Wale" 2002 - Columbia Valley, Washington	32
214	Costello 2003 - Napa	40/10.00	764	Vesica Merlot 2003 - Collio, Italy	33
215	WineSmith "Pau Chablis" 2002 - Napa	40	772	Chatom 2002 - Sierra Foothills, California	36
216	Che de Val 2002 - Carmelo, California	40	773	Pine Ridge "Crimson Creek" Grand Cru 2001 -	1/2 btl
220	Hamilton Russell 2003 - Walker Bay, South Africa	42	774	Chateau La Gracie Dieu Grand Cru 1998 - St-Emillion, Bordeaux	1/2 btl
227	Domaine Laroche "St. Martin" Chablis 2002 - Burgundy	44	775	Vine CBT 2001 - Napa	44
233	Fontaine-Gagnard "Maitre" Chassagne Montrachet 1998 - Côte de Beaune, Burg.	45	777	Svensson Merlot 2002 - Napa	50/12.50
241	JM Bollinger "Maik Cadot" Rully 1er Cru 2002 - Côte Chalonaise, Burgundy	48	790	Twoomey (Silver Oak) 2001 - Napa	105
248	T. Fogarty "Reserve" 1997 - Santa Cruz Mtns, California	50/12.50	ZINFANDEL		
249	Howard Park 2004 - Western Australia	50	801	Cline 2004 - California	26/6.50
251	Chalk Hill 2002 - Russian River Valley, Sonoma, California	50	802	Zynthias 2003 - California	26
257	Taylorson "Castello" 2002 - Santa Barbara County, California	55	806	Terre e Sole (Primitivo) 2003 - Manduria, Italy	28
262	ZZ 2004 - Napa	58	811	Ravenwood 2003 - Lodi, California	32/8.00
270	Mount Eden 2002 - Santa Cruz Mountains, California	60	812	Newman 2000 - Napa	34
279	L'Eglantiera "Fourchaume" 1er Cru Chablis 2002 - Burgundy	60	815	Naurticon 2002 - Dry Creek Valley, Sonoma	38/9.50
287	Stony Hill 2002 - Napa	62	816	Dasha 2002 - Dry Creek Valley, Sonoma, California	40
291	Domaine Serene "Clos du Soleil" - Willamette Valley 2002	68	818	Chateau Montelena 2002 - Napa	48
281	Chateau Montelena 2004 - Napa	68	819	Ridge "Lytton Springs" 2004 - Dry Creek Valley, Sonoma	52
284	Mura 1997 - Arroyo Grande Valley, California	72	821	R. Biale "Black Chicken" 2004 - Napa	68
288	Hanzell 2002 - Sonoma Valley, California	80/20.00	822	R. Biale "Black Chicken" 2003 - Napa	75
291	Thunder Mountain "Clarendon" 1999 - Santa Cruz Mountains, California	85	824	Rusden "Lodestone" 2001 - Barossa, Australia	115
299	Ramsey "Hudson" 2002 - Carmelo, Napa	95	PINOT NOIR		
SAUVIGNON BLANC					
323	Gleason "Single Vineyard Selection" 2003 - Marlborough, New Zealand	26/6.50	829	Santa Julia "Reserve" 2004 - Mendoza, Argentina	26
324	Naderburg 2005 - South Africa	26	835	Salestini 2002 - Argentina	32/8.00
332	J.M. Brucard St. Brice 2004 - Burgundy	27/6.75	837	Sticks 2004 - Yarra Valley, Australia	32
335	Voyager 2003 - Margaret River, Western Australia	28	838	Piper's Brook "Ninth Island" 2004 - Tasmania, Australia	34
340	Chateau Potelle 2003 - Mendocino County, California	28	840	A to Z 2004 - Willamette Valley, Oregon	34
348	Chateau La Bont 2004 - Bergerac, France	30/7.50	842	McKibben 2003 - New York	35
355	G. Millet Mareuil Salon 2004 - Loire Valley, France	32	843	Domaine Fourrier Sancerre 2002 - Loire Valley, France	36
358	Ganley 2002 - Santa Ynez Valley, Santa Barbara County, California	32/8.00	845	St. Michael Eppen "Reserve" 2001 - Südtirol, Alto Adige, Italy	38
362	Coastline "The Novelle" Marriage 2004 - California	33/8.25	847	A. Gras Saint-Romain 1998 - Côte de Beaune, Burgundy	40/10.00
367	Domaine H. Brochant Sancerre 2004 - Loire Valley, France	33/8.25	848	Gruet "Cuvée Gilbert" 2000 - New Mexico	44
372	Groth 2005 - Napa	34	851	Ballo-Millet Naumark 2000 - Côte de Beaune, Burgundy	44
373	Paumanok 2005 - Long Island, NY	35	852	La Crema 2004 - Carmelo, Sonoma, California	50
375	G. Millet Sancerre 2004 - Loire Valley, France	36/9.00	854	T. Fogarty "Reserve" 1996 - Santa Cruz Mtns, California	50/12.50
376	G. & J. Golest "Fie Gie" Saint-Brice 2003 - Burgundy	38	861	Hamilton Russell 2002 - Walker Bay, South Africa	60
383	Fringe Leap 2005 - Napa	40	862	Bethel Heights "Lawman" 1999 - Willamette Valley, Oregon	60/15.00
386	Poderi Alaisi "Camilla" 2003 - Montefratt, Italy	40	863	HAZEL PM 2003 - Redwood Valley, Mendocino, California	68
389	Tupari 2004 - Atawake Valley, Marlborough, New Zealand	44/11.00	866	Confuron Cototid "Les Suchots" Voerre Romanee 1er Cru 1998 - Côte de Nuits, Burg.	75
399	Duckhorn 2004 - Napa	52	869	H. Delahange "Les Bartins" Pommard 1er Cru 2000 - Côte de Beaune, Burgundy	85
SEMILLON					
421	Indian Springs 2002 - Nevada City, California	28/7.00	871	Dehlinger 2003 - Russian River, Sonoma, California	82
422	T. Adams 1998 - Clara Valley, Australia	30	872	Nonpareil Mogenet "Orcaux" Voerre Romanee 1er Cru 1998 - Côte de Nuits, Burg.	95
424	L'Ecole No. 41 2004 - Columbia Valley, Washington St.	32	873	Rutz "Windoor" 2002 - Russian River Valley, Sonoma, California	100
429	Kalin 1996 - Livermore Valley, California	50	877	V. Girardin Corton Parrieres Grand Cru 1997 - Côte de Beaune, Burgundy	120
430			878	P. Hobbs "Hyde" 2003 - Carmelo, Napa	125
RIESLING					
440	Sabach "Fish Label" 2004 - Mosel-Saar-Ruwer, Germany	26/6.50	SYRAH/SHIRAZ		
441	Thalbi "Emerald" Semi-Dry 2004 - Shamron, Israel	26	880	Cheepskate "Tightwad" 2004 - Mendocino, California	26/6.50
442	Laalshingham "Magnus" 2003 - Clara Valley, Australia	27	881	Wolf Blase "Yellow Label" 2003 - South Australia	26
447	Dr. K. Frank Dry 2005 - Finger Lakes, NY	30/7.50	882	Domaine Mont Retire Corbiere 2002 - Rhone Valley, France	28/7.00
450	von Hovel "Baldwin von Hovel" Estate 2004 - Mosel-Saar-Ruwer, Germany	32	885	Domaine de Servans Côte du Rhone 2003 - Rhone Valley, France	32
451	Salomon "Steinmauer" Ries 2004 - Kremstal, Austria	32	886	Brookland "Verve 1" 2001 - Margaret River, Australia	31
453	S. Kuntz "Quadrat" Trocken 2002 - Mosel Valley, Germany	35/8.75	888	Mae St. Joseph "Cuvée Adventure" 2003 - Costieres de Nimes, Rhone Valley	33/8.25
458	Gunderloch "Divis" Spätlese 2004 - Rheinhessen, Germany	38	890	Zaca Mesa 2001 - Santa Ynez, Santa Barbara, California	26
460	Chateau Bala 2004 - Sturvo, Mulla, Slovakia	40	892	Arauc 2001 - Sonoma Valley, California	48
461	Ste. Michelle "Erolca" 2005 - Columbia Valley, Washington	40	895	Chateau La Nerthe Chateaufort du Pape 2002 - Rhone Valley, France	70
466	P. Blanck "Schlossberg" Grand Cru 2002 - Alsace, France	45	897-3	E. Guigal "Brune et Blonde" Cote-Rote 1989 - Rhone Valley	1/2 btl
469	P. Blanck "Schlossberg" Grand Cru 2001 - Alsace, France	50	897-6	E. Guigal "Brune et Blonde" Cote-Rote 1986 - Rhone Valley	1/2 btl
471	Mitz-Laurentkühof "Trittelmaier Felsenkopf" Auslese 2000 - Mosel-Saar-Ruwer, Germany	50	CABERNET FRANC		
475	J. Prom "Zellinger Sonnenhut" Auslese 2001 - Mosel, Germany	62	902	Cheepskate 2003 - Sonoma	26
479	Zind Humbrecht "Windbeutel" 2002 - Alsace, France	1/2 btl	904	Palmer 2002 - Long Island, NY	31/8.75
VIOGNIER					
481	Ranwood "Sierra Series" 2004 - Amador County, California	26/6.50	907	Schneider "La Breton" 2001 - Long Island, NY	34
487	Coopers Creek 2005 - Gisborne, New Zealand	32	912	Long & Reed 2003 - Napa	36
491	Copain "Lata" 2005 - Mendocino County, California	32	913	Schneider 2001 - Long Island, NY	1/2 btl
493	Tablas Creek "Côte de Tablas" 2004 - Paso Robles, California	34	915	Clos Rouspeard Saumur-Champigny 2000 - Loire Valley, France	62
495	P. Vendran "La Ferme St. Pierre" 2004 - Rhone Valley, France	35	916	Raffault "Picameux" Chalon 1990 - Loire Valley, France	75
499	Iron Horse "T Bar T" 2004 - Alexander Valley, Sonoma, California	40/10.00	OTHER REDS		
501	Westerly 2002 - Santa Ynez Valley, Santa Barbara Cty, California	40	921	Castillo de Monserran Garnacha 2002 - Carinena, Spain	28
503	Heatwell & Lightfoot 2002 - McLaren Vale, Australia	42	925	Damiano Barolo 2001 - Piedmont, Italy	35
510	Domaine des Terres Palmet 2003 - France	52	928	E. Santini "Montepulciano" 2001 - Bolgheri, Tuscany, Italy	32
CHENIN BLANC					
521	Ste. Chappelle "Soft" 2003 - Idaho & Washington	26/6.50	929	Channing Daughters Blaufrankisch 2002 - Long Island, NY	38
522	Fall Creek 2004 - Texas	26	939	R. Bilbao Gran Reserva Rioja 1996 - Spain	40/10.00
527	Pine Ridge (20% Viognier) 2004 - Dry Creek Valley, Sonoma, California	30	943	Vientos Tannat 2002 - Atlantida, Uruguay	25
532	Domaine Bourillon Donkane "Coulée d'Argent" VV Vouvray Sec. 2004 - Loire Valley, Fr.	32/8.00	948	Rockpile "Madrone Spring" Petite Sirah 2003 - Rockpile, Sonoma	62
534	Domaine du Closel "La Jalousie" Savennieres 2002 - Loire Valley, France	35	PINK WINE		
WHITE PINOTS					
541	Bacaro Pinot Grigio 2005 - Terra degli Oci, Veneto, Italy	26/6.50	951	Domaine Laurens (Fer) 2005 - Marillac, France	26/6.50
542	Cheepskate Pinot Blanc 2003 - Redwood Valley, Mendocino, California	27	953	A to Z (Sengioval) 2005 - Rogue Valley, Oregon	28
547	Vanica "Jerara" Pinot Grigio 2004 - Collio, Italy	30	954	Max Gougonnier "Les Baux" 2005 - Provence, France	28
548	JL Wolf "Villa Wolf" Pinot Grigio 2002 - Qualitativell, Germany	32	DESSERT WINE		
549	Lise Pinot Blanc 2004 - Long Island, NY	32/8.00	969	Prejehan Late Harvest Vignobles 2003 - Finger Lakes, NY	6.50
551	St. Innocent "Vine Springs" Pinot Grigio 2004 - Willamette Valley, Oregon	36/9.00	970	King Estate Vin Glacé Pinot Grigio 2004 - Oregon	8.00
557	Jermann Pinot Blanc 2004 - Venesta Giulia, Italy	50	972	Vientos "Alcyon" (Tannat) NV - Atlantida, Uruguay	9.00
558	P. Blanck "Furstenburg" Grand Cru Pinot Grigio 2001 - Alsace, France	62	975	Steindorfer "Seewinkel" (Chard/Pinot Blanc) Beerenaualese 2001 - Burgenland, Austria	11.00
559	Dom. Ron "Les Terres Blanches" Pinot Blanc 1er Cru 2002 - Nuits St. Georges, Burg.	88	976	P. Blanck "Altenbourg" Tokay Pinot Grigio Vendage Tardive 2001 - Alsace, France	12.00
OTHER WHITES					
560	Domaine de la Louverrière Muscadet 2005 - Loire Valley, France	26/6.50	978	Oremus Tokaji Aszu 5 Puttonyos 1995 - Hungary	15.00
567	Rapallo di Pisanetto Picigino 2003 - Sicily, Italy	33	979	Hopler Trockenbeerenauslese 2001 - Burgenland, Austria	18.00
569	Turley "The White Coat" (Rhone Blend) - San Luis Obispo Cty, California	35	980	P. Togni "Ca Togni" 1997 - Napa	20.00
573	Domaine de Monvuc Vacqueuse 2003 - Rhone Valley, France	50	982	W. Haag Elwein 2002 - Mosel-Saar-Ruwer, Germany	23.00
574	Caymus "Conundrum" 2003 - Napa	1/2 btl	983	Inniskillin Ice Riesling 2002 - Niagara Peninsula, Canada	25.00
576	Handley Gewürztraminer 2004 - Anderson Valley, Mendocino, California	31	984	Inniskillin Ice Cabernet Franc 2004 - Niagara Peninsula, Canada	25.00
SAKE					
582	Hakushika "Yamadenishiki" Junmai - Nada, Japan	300ml	PORT		
588	Ginga Shizuku "Dhine Droplets" Junmai Ginjo - Hokaido, Japan	720ml	985	Doves LBV 2000	5.00
589	Ichihama Shuzo "Dream" Junmai Daiginjo - Nigata, Japan	720ml	986	Doves Crusade NV	6.00
SHERRY					
592	Tio Pepe "Palomino" Fino - Jerez, Spain	28/4.50	988	Quinto de Infatado Tawny - NV	8.00
595	Lustau "Jerena" Fino - Jerez, Spain	28/4.50	990	Quinto de Infatado LBV 1998	7.00
599	Vientos "Angel's Cuvée" 2004 - Atlantida, Uruguay	60	991	Rozee LBV 1994	8.50
			992	Quinta De La Rosa 1995	9.00
			994	Grahams "Malvedos" 1998	10.00
			997	Grahams 1985	18.00
			998	Werners 1977	22.00
			999	Grahams 1970	27.00

PLEASE PERUSE OUR PEARLS OF THE VINE  
RESERVE LIST FOR SPECIAL SELECTIONS



Docks Oyster Bar & Seafood Grill











**RAW BAR****OYSTERS & CLAMS**

MALPEQUE	<i>P.E.I.</i>	2.50	PEMAQUID	<i>Maine</i>	2.50
ISLAND CREEK	<i>Cape Cod</i>	2.75	FANNY BAY	<i>British Columbia</i>	2.60
BLUE POINT	<i>Great South Bay</i>	2.50	KUMAMOTO	<i>Washington</i>	2.90
LITTLENECK CLAMS		1.50			

**JEWELS OF THE SEA**

FLUKE CEVICHE	10	STONE CRAB CLAWS (3 pcs)	18
YELLOWTAIL CARPACCIO	14	SEAFOOD SALAD	12
SHRIMP COCKTAIL (4 pcs)	12	CHILLED 1LB. LOBSTER	20
AMERICAN CAVIAR (1oz)	45	TUNA TIRADITO	18

**SHELLFISH PLATEAUS**

SMALL 2 Oysters, 2 Shrimp, 2 Clams, 2 Stone Crab Claws 24

MEDIUM 6 Oysters, 4 Shrimp, 4 Clams, 4 Stone Crab Claws, Seafood Salad 49

LARGE 12 Oysters, 8 Shrimp, 8 Clams, 8 Stone Crab Claws, Seafood Salad & 1 lb. Lobster 98

**SUSHI BAR****SUSHI & SASHIMI**

BIG EYE TUNA	4	FLUKE	3
YELLOWTAIL (HAMACHI)	3.5	SHRIMP	3
KANPACHI	4.5	OCTOPUS	4.5
KING SALMON	4	EEL (FRESHWATER)	3.75
ARTIC CHAR	4	SEA EEL	4.5
JAPANESE SNAPPER	4	SEA URCHIN	4.5
MACKEREL	3.5	EGG (TAMAGO)	3
SEA BASS	4	SALMON ROE	4
SHIITAKE MUSHROOM	3.5	KUMAMOTO OYSTER	4
SCALLOP	3.5	TORO	M/P

**ROLL / HAND ROLL**

YELLOWTAIL / SCALLION	8	SALMON / AVOCADO	8
SPICY BIG EYE TUNA	9	EEL / AVOCADO	9
SHRIMP TEMPURA	9	SPICY SCALLOP	8
TORO / SCALLION	16	JAPANESE CUCUMBER	6
DAIKON PICKLES	6	KING CRAB CALIFORNIA	12
SALMON SKIN / CUCUMBER	6	SHRIMP CUCUMBER	9

**SPECIALTY ROLLS**

DRAGON ROLL	13	YELLOWTAIL JALAPENO	16
<i>Eel &amp; cucumber topped with avocado</i>		<i>Spicy yellowtail topped with sliced jalapenos</i>	
LURE HOUSE ROLL	16	LOBSTER TEMPURA	16
<i>Shrimp tempura topped with spicy tuna</i>		<i>Lobster tail with spicy mayo &amp; avocado</i>	

SUSHI COMBO  
10 pcs Sushi & 1 Roll

34

SUSHI / SASHIMI COMBO  
4 pcs Sushi, 4 Varieties of  
Sashimi & 1 Roll

34

SASHIMI COMBO  
7 Varieties of Sashimi

36

*Roll choice of Spicy Big Eye Tuna, Yellowtail / Scallion, Salmon / Avocado, or Japanese Cucumber*

**APPETIZERS**

<b>NEW ENGLAND CLAM CHOWDER</b>	<i>Littleneck Clams / Smoked Bacon</i>	<b>9</b>
<b>MUSSEL &amp; CHORIZO SOUP</b>	<i>Saffron / Tomato / Croutons</i>	<b>9</b>
<b>CHICKPEA SOUP</b>	<i>Seared Scallop / Tomato / Olives</i>	<b>9</b>
<b>CRISPY CALAMARI</b>	<i>Smoked Chili Glaze</i>	<b>10</b>
<b>CRAB CAKES</b>	<i>Mango &amp; Yuzu Puree</i>	<b>12</b>
<b>TEMPURA SHRIMP</b>	<i>Spicy Sesame Mayo</i>	<b>14</b>
<b>SALMON TARTARE</b>	<i>Creamy Horseradish / Salmon Roe / Dill</i>	<b>12</b>
<b>TORO TARTARE</b>	<i>Caviar / Wasabi</i>	<b>27</b>
<b>CRISPY BLUE POINT OYSTERS</b>	<i>Caper Tartar Sauce</i>	<b>12</b>
<b>LOBSTER CROUTONS</b>	<i>Golden Garlic / Chilis / Sourdough</i>	<b>14</b>
<b>LURE HOUSE SALAD</b>	<i>Mesclun Greens / Mustard Vinaigrette</i>	<b>8</b>
<b>BEET SALAD</b>	<i>Goat Cheese / Hazelnuts / Arugula</i>	<b>10</b>
<b>SHRIMP &amp; AVOCADO SALAD</b>	<i>Hearts of Palm / Tat Soi / Lemon Vinaigrette</i>	<b>12</b>

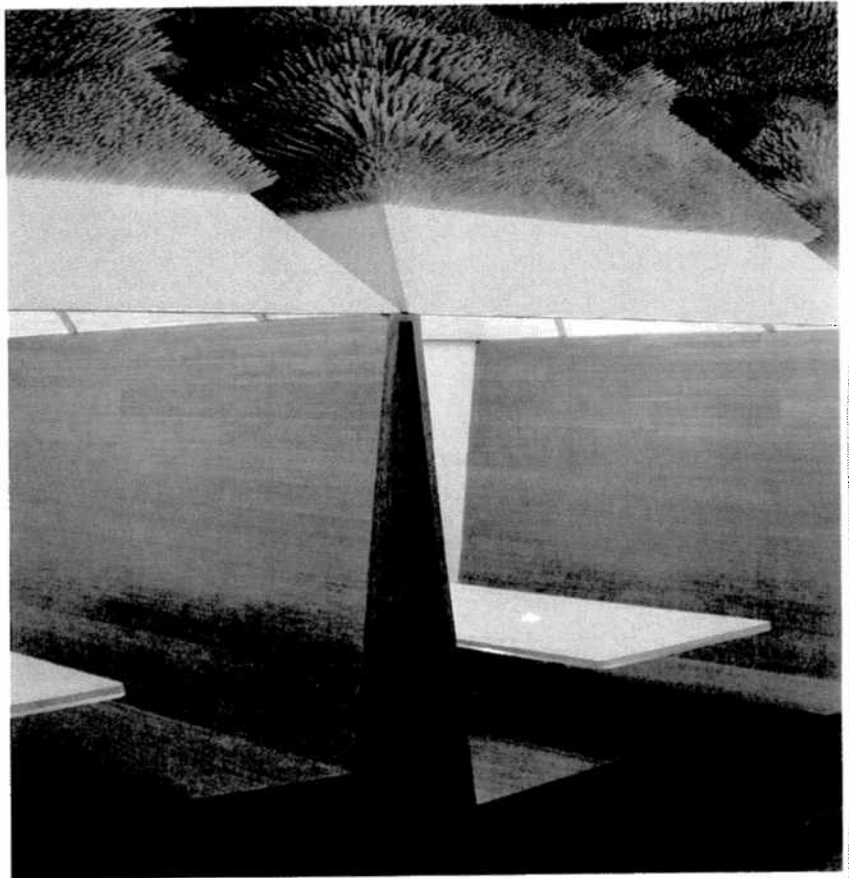
**ENTREES**

<b>PAN ROASTED BROOK TROUT</b>	<i>Braised Lentils / Turnips / Bordelaise</i>	<b>19</b>
<b>SAUTEED SALMON</b>	<i>Butternut Spaetzle / Red Wine Shallots / Brussels Sprouts</i>	<b>24</b>
<b>SEARED YELLOWFIN TUNA</b>	<i>Nori Crusted / Shiitake Mushrooms / Edamame / Dashi Glaze</i>	<b>25</b>
<b>GRILLED WHOLE DAURADE</b>	<i>Chili / Herbs / Lime</i>	<b>26</b>
<b>STEAMED SKATE WING</b>	<i>Wild Mushroom Ragout / Thai Chili Nage / Parsley</i>	<b>23</b>
<b>FREE RANGE CHICKEN</b>	<i>Baby Vegetables / Whipped Potatoes</i>	<b>19</b>
<b>STEAMED BRANZINO</b>	<i>Ginger / Oyster Mushrooms / Scallions / Ponzu</i>	<b>26</b>
<b>MANILLA CLAMS WITH LINGUINI</b>	<i>Leeks / Pancetta / Tomato</i>	<b>21</b>
<b>GRILLED MAHI MAHI</b>	<i>Soy-Ginger Marinade / Marinated Tomato</i>	<b>25</b>
<b>GRILLED LOBSTER TAILS</b>	<i>Potatoes / Brown Butter / Spinach</i>	<b>35</b>
<b>14 OZ. DRY AGED SIRLOIN</b>	<i>Hand Cut Fries / Au Poivre Butter</i>	<b>35</b>
<b>SURF &amp; TURF</b>	<i>Petite Filet Mignon / Grilled Lobster Tail</i>	<b>39</b>
<b>CLASSIC LOBSTER ROLL</b>	<i>Brioche Roll / Vegetable Slaw / Salt &amp; Vinegar Chips</i>	<b>24</b>
<b>GRILLED CHEESEBURGER</b>	<i>Brioche Roll / Pickles / Hand Cut Fries</i>	<b>15</b>
	<i>"Lure Style"</i>	<b>16</b>

*All seafood entrees can be ordered simply prepared*

**SIDES 6**

POTATO PUREE	ASPARAGUS & MAITAKE MUSHROOMS
JASMINE RICE	HAND CUT FRIES
SAUTEED SPINACH & GARLIC	ONION RINGS
POTATO GRATIN	BRAISED ARTICHOKE & CARROTS



Tides Seafood

- [Home](#)
- [Menu](#)
- [Gallery & Press](#)
- [Contact us](#)
- [Location](#)

**Spring 2007 Dinner Menu - Americana Theme**  
**Appetizers:**

**BLT Salad:** Mesclun greens, vine ripened tomatoes, thin shaved red onion, tossed in a creamy sun-dried tomato dressing. Garnished with Tomato/Garlic Crostini and torn thick sliced 9

**Fried Clams and Oysters:** Succulent oysters and fully belly clams deep fried golden brown, served with tartar sauce 10

**Fried Calamari:** calamari rings and tentacles lightly dusted with flour, deep fried light and crisp, served with a caramelized onion aioli 8

**Steamer Clams:** soft shelled Canadian Pisser Clams, steamed open in hot clam broth, served with a side of clarified butter 11

**Steamed PEI Mussels:** PEI mussels, steamed open in white wine, cooked with chopped spinach, tomato, white beans, and yellow onions, finished with a rich spicy broth. Served with grilled baguettes 11

**Raw clams and Oysters:** freshly shucked and sweet. Served with freshly grated horseradish, cocktail sauce and black pepper mignonette MP

- [Lunch](#)
- [Dinner](#)

**Entrees:**

**Tides Seasonal Lobster Roll:** succulent sweet lobster meat, dressed lightly with lemon juice, diced cucumbers, fresh ground pepper and mayonnaise. Served with sweet potato chips MP

**Pan Seared Deep Sea Scallops:** served with a white bean puree, topped with lightly sauteed savoy cabbage and drizzled with white truffle oil 20

**Grilled Shrimp Skewer:** shrimp skewered grilled and glazed with a mustard bbq sauce. Served with a Vidalia onion and black eyed peas relish, consisting of lightly sauteed Vidalia onions, diced sweet potatoes, black eyed peas, fresh chopped herbs, red wine vinegar, parsley chiffonade and butter 20

**Pan Seared Salmon Fillet:** served medium rare, with creamy barley (pearl barley with sauteed yellow onions, carrots, butter, flour, spices, milk, grated Gruyere cheese and parsley chiffonade). Skillet steamed broccoli and lemon, with sauteed shallots broccoli florets, lemon zest, and lemon juice 20

**Grilled Tilapia Fillet:** served with creamy wild rice and mushroom 21

**Bouillabaisse:** a spicy saffron and tomato based seafood broth filled with a variety of seafood, such as pan fried cod, grilled squid, scallops, shrimp, littleneck clams,



mussels and lobster. Served with a garlic crostini and anchovy aioli 26

**Pan Roasted Cod Fillet:** Chatham Day Boat Cod, lightly dusted with flour and pan roasted. Served with ragout of wild mushrooms and fresh herbs and grilled asparagus spears 19

**Whole Lobster:** fresh maine lobster, weighing in at one and a half pound. Served either grilled, boiled or chilled, accompanied with a side of creamed spinach MP

**Whole Fish:** ask your server for choices available. Freshly stuffed with mixed herbs and garlic. Served either with grilled or deep fried, on a bed of grilled vegetables 25

**Sides:**

Sweet potato chips 6  
Vidalia onion and Black Eyed Pea Relish 6  
Grilled Vegetables 6  
Savoy Cabbage and White bean Puree 6  
Skillet Steamed Lemon Broccoli 6  
Grilled Asparagus Spears 6



Seafood Mare

[Print Window](#) [Close Window](#)

## ~ MENU ~

## DINNER

## Appetizers

<b>Fried Oysters</b>	<b>9.95</b>
<i>Corn meal crusted oysters with chipotle aioli</i>	
<b>Maryland Lump Crab Cake</b>	<b>12.95</b>
<i>In a shitake mushroom and tempura crust, with ginger vinaigrette</i>	
<b>Clams Oreganata</b>	<b>9.95</b>
<i>Baked clams with fresh oregano (8 pcs)</i>	
<b>Yellow Fin Tuna Tartar</b>	<b>10.95</b>
<i>Wrapped with house cured grav' lox, with remoulade and toast points</i>	
<b>Steamed P.E.I. Mussels</b>	<b>8.95</b>
<i>Mussels with white wine, tomatoes and garlic</i>	
<b>Jumbo Lump Crab Meat Cocktail</b>	<b>14.95</b>
<b>Chilled Jumbo Shrimp Cocktail</b>	<b>13.95</b>
<i>Served with fresh horseradish and cocktail sauce</i>	
<b>Fried Calamari</b>	<b>8.95</b>
<i>With marinara sauce</i>	
<b>Shrimp Bisque</b>	<b>6.95</b>
<b>New England Clam Chowder</b>	<b>6.95</b>
<b>Steamed Clams</b>	<b>10.95</b>
<i>Littleneck clams cooked in white wine, garlic and tomatoes</i>	
<b>Mixed Seafood Salad</b>	<b>9.95</b>
<i>Shrimps, calamari, scallops, mussels, octopus, virgin olive oil and lemon</i>	
<b>Iceberg Wedge</b>	<b>7.95</b>
<i>With Jersey tomatoes and blue cheese dressing</i>	
<b>Classic Caesar Salad</b>	<b>7.95</b>
<i>Anchovy parmesan dressing, garlic bruschetta, Reggiano cheese</i>	
<b>Mare House Salad</b>	<b>6.95</b>
<i>Baby field greens with a sherry Dijon mustard vinaigrette</i>	

## Pasta

<b>Shrimp Fra Diavolo</b>	<b>18.95</b>
<i>Shrimp in a spicy tomato sauce over fettucine</i>	
<b>Linguini with White Clam Sauce</b>	<b>16.95</b>
<i>With tomatoes, peppers, capers and olives, vinaigrette</i>	

## Main Course

<b>Grilled Atlantic Salmon</b>	<b>17.95</b>
<i>With rock shrimp, smoked bacon mashed potato, orange basil emulsion</i>	
<b>Diver Sea Scallops Provencale</b>	<b>17.95</b>
<i>Sea scallops with chardonnay wine, garlic and tomatoes</i>	
<b>Jumbo Shrimp Scampi</b>	<b>18.95</b>
<i>Sautéed with garlic, white wine and lemon</i>	
<b>Farm Raised Striped Bass</b>	<b>17.95</b>
<i>Pan seared in a garlic sauce, served with saffron rice</i>	
<b>Seafood Brochette</b>	<b>18.95</b>
<i>Swordfish, shrimp, scallops, peppers, onions and tomatoes, on a bed of saffron rice</i>	
<b>Yellowfin Tuna</b>	<b>20.95</b>
<i>Pan seared with a sesame seed crust, teriyaki, ginger and lemon</i>	

Seafood Mare Menu

<b>Grilled Red Snapper</b>	<b>18.95</b>
<i>With tomatoes, artichoke, olives and lemon</i>	
<b>South American Tilapia</b>	<b>18.95</b>
<i>Sautéed with toasted almonds, and brown butter</i>	
<b>Fish and Chips</b>	<b>16.95</b>
<i>Atlantic cod fried in our own beer batter, served with tartar sauce, cole slaw and French fries</i>	
<b>Twin South African Lobster Tails</b>	<b>34.95</b>
<i>Broiled and served with drawn butter and lemon</i>	
<b>Filet of Sole Florentine</b>	<b>17.95</b>
<i>Sole sautéed with white wine and lemon on a bed of spinach</i>	
<b>Cold Water Codfish</b>	<b>17.95</b>
<i>Potato herb crusted with lobster sauce</i>	
<b>Maine Lobster (1¼ lb) Steamed or Grilled</b>	<b>P/A</b>
<i>Served with baked potato and vegetable</i>	

## Combo Platters

<b>Fried Fisherman's Platter</b>	<b>19.95</b>
<i>Fried codfish, shrimp, scallops and calamari with French fries and cole slaw</i>	
<b>The Broiled Platter</b>	<b>21.95</b>
<i>Broiled sole, shrimp and scallops</i>	
<b>The Shrimp Platter Feast</b>	<b>22.95</b>
<i>Broiled shrimp, fried shrimp and shrimp scampi</i>	
<b>Surf &amp; Turf</b>	<b>32.95</b>
<i>New York Shell Steak and 6 oz. Lobster Tail</i>	
<b>Mare's Famous Chicken</b>	<b>14.95</b>
<i>Marinated chicken breast, grilled with lemon and rosemary</i>	
<b>Grilled New York Strip Steak</b>	<b>19.95</b>
<i>Plain grilled or with a peppercorn brandy sauce</i>	
<b>Fried Jumbo Shrimp</b>	<b>19.95</b>
<i>served with fries, coleslaw and tartar sauce</i>	
<b>Fried Sea Scallops</b>	<b>17.95</b>
<i>served with fries, coleslaw and tartar sauce</i>	
<b>Fried Fillet of Sole</b>	<b>16.95</b>
<i>served with fries, coleslaw and tartar sauce</i>	

## LUNCH

### Appetizers

<b>New England Clam Chowder</b>	<b>5.95</b>
<b>Soup of the Day</b>	<b>5.95</b>
<b>Fried Calamari</b>	<b>6.95</b>
<i>Corn meal crusted with tomato basil sauce</i>	
<b>Steamed Mussels</b>	<b>6.95</b>
<i>Mussels with white wine, tomatoes and garlic</i>	
<b>Chilled Jumbo Shrimp Cocktail</b>	<b>10.95</b>
<i>Served with fresh horseradish and cocktail sauce</i>	
<b>Mare House Salad</b>	<b>5.95</b>
<i>Baby field greens with a sherry mustard vinaigrette</i>	
<b>Maryland Lump Crab Cake</b>	<b>8.95</b>
<i>In a shitake mushroom and tempura crust, with ginger vinaigrette</i>	
<b>Yellowfin Tuna Tartar</b>	<b>8.95</b>
<i>Wrapped with house cured grav' lox, with remolade and toast point</i>	
<b>Classic Caesar Salad</b>	<b>5.95</b>
<i>Anchovy parmesan dressing, garlic bruschetta, Reggiano cheese</i>	



## Sandwiches &amp; Entrees

<b>Grilled Salmon Wrap</b>	<b>10.95</b>
<i>Fresh spinach, saffron rice, oven dry tomatoes and citrus basil emulsion</i>	
<b>Swordfish Club</b>	<b>9.95</b>
<i>Seven grain bread, field greens, tomatoes, red onions, bacon, avocado, lemon, anchovy, mayo</i>	
<b>Mixed Seafood Salad</b>	<b>10.95</b>
<i>Shrimps, calamari, scallops, mussels, octopus, olive oil and lemon</i>	
<b>Mare Cobb</b>	<b>11.95</b>
<i>Field greens, grilled chicken, grilled shrimp, bacon, tomatoes, avocado, hard cooked eggs, blue cheese, Hudson Valley apple and apple balsamic vinaigrette</i>	
<b>Fish &amp; Chips</b>	<b>9.95</b>
<i>Batter dipped fried cod fish served with French fries</i>	
<b>Grilled Salmon Paillard</b>	<b>9.95</b>
<i>With chiffonade of romaine capers, black olives, tomatoes, extra virgin olive oil</i>	
<b>Shrimp Caesar Salad</b>	<b>10.95</b>
<i>With Grilled tiger prawns and parmesan bruscetta</i>	
<b>South American Tilapia</b>	<b>12.95</b>
<i>Sautéed with toasted almonds, brown butter &amp; sweet potato puree</i>	
<b>Grilled Atlantic Salmon</b>	<b>11.95</b>
<i>With rock shrimp, smoked bacon mashed potatoes and an orange basil emulsion</i>	
<b>Sautéed Breast of Chicken</b>	<b>10.95</b>
<i>Corn meal crusted with whipped sweet potatoes and creamed spinach</i>	
<b>Linguine and Clams</b>	<b>11.95</b>
<i>Long Island little neck clams in toasted garlic chardonnay broth</i>	
<b>Filet of Sole Francaise</b>	<b>10.95</b>
<i>Dipped in egg and served in a white wine, shallot sauce</i>	

## WEEKEND BRUNCH

Saturday &amp; Sunday, from 11:00am - 4:00pm

**Prix Fixe \$12.95**

Compliments of Mare

Your choice of one of the following with any item below:

BLOODY MARY, SCREWDRIVER, BELLINI,  
MIMOSA OR GLASS OF WINE

Eggs Benedict

Crab Cakes Benedict

Steak and Eggs

Grilled Norwegian Salmon

Chilled Seafood Salad

Linguine with White Clam Sauce

Swordfish Club Sandwich

French Toast with Fresh Fruit

Seafood Mare Menu

**Fish and Chips**  
**Seafood Omelette**  
**Shrimp Caesar Salad**  
**Chicken Caesar Salad**

**Coffee or Tea**

## DESSERT

**Crème Brulee**  
*With burnt brown sugar*  
**Pecan Pie**  
**Chocolate Mousse**  
**Apple Tarte**  
**Cheesecake**  
*With vanilla and raspberry sauce*  
**Lemon Mousse Tarte**  
**Tartufo**  
*Vanilla, chocolate and hazelnut gelati,  
enrobed in a dark chocolate shell*  
**Sorbets**  
*Ask server for flavors*

## LIST OF OYSTERS

### **EAST COAST SELECTION: (\$2.00 each)**

**Aquideck - Rhode Island**  
*(firm meat, crisp, fresh and smooth taste)*

**Belon - Maine**  
*(Cream meat color, salty, delicate texture)*

**Blue Point - Connecticut**  
*(Briny firm fleshed oyster, sweet and clean)*

**Chedabuco - Maine**  
*(Small size, sweet flavor, fruity)*

**Chincoteague - Virginia**  
*(Creamy and succulent)*

**Cotuit - Virginia**  
*(Creamy and succulent)*

**Dutch Isle - Rhode Island**

*(Medium sized, sweet, clean, fresh)*

**Malpeque - Massachusetts**

*(Sweet, small and thin meat, clean finish)*

**Martha's Vinyard - Massachusetts**

*(Medium sized sweet, mild and slightly briny)*

**Narragansett - Rhode Island**

*(Medium size, briny, thin yet plump, clean finish)*

**Spinny Creek - Prince Edward Island**

*(Medium, full meat, light, briny finish)*

**Wellfleet - Massachusetts**

*(America's favorite, sweet, cripy and salty)*

**WEST COAST SELECTION:  
(\$2.50 each)**

**Chimon - British Colombia**

*(Medium sized musky and classically creamy)*

**Dutch - Oregon**

*(Medium sized, plump creamy briny)*

**Fanny Bay - British Colombia**

*(Medium sized, with a creamy exotic taste)*

**Goldent Mantle - Washington State**

*(Rich in flavor, briny, meaty)*

**Imperial Eagle - Oregon**

*(Deep cupped oysters, creamy and musky)*

**Hama Hama - Washington**

*(Small plump oyster, rich flavor, creamy finish)*

**Hood Canal - Washington State**

*(Large deep cupped oysters, creamy, musky finish)*

**Kumamoto - California**

*(Deep cupped small oysters, intensely flavored)*

**Malispina - British Colombia**

*(Medium sized, creamy and succulent)*

**Quilcene - Washington State**

*(Medium sized musky and classically creamy)*

**Tillamoor Bay - Washington State**

*(Slightly, creamy and exotic taste)*

**Yaquina Bay - Oregon**

*(Medium size, creamy and succulent)*

**TAKE-OUT MENU**

**APPETIZERS**

**Baked Stuffed Clams Oreganata 6.95**

**Fried Calamari with spicy Marinara sauce 6.95**

**Chilled Jumbo Shrimp Cocktail 10.95**

**Fried Oysters with spinach and chipotle sauce 7.95**

**Maryland Lump Crab Cake 8.95**

*With fire roasted corn salsa and remoulade sauce*

**Steamed P.E.I. Mussels Marinara with garlic toast 7.95**

**Sautéed Portuguese Sardines 8.95**

*With white wine, garlic and tomatoes*

**House Cured Grav Lox 6.95**

*With capers, red onions, toast points and mustard dill sauce*

## **SOUPS**

**New England Clam Chowder 5.95**

**Lobster Bisque 5.95**

## **SALADS**

**Marinated Seafood Salad 7.95**

*With shrimps, clams, mussels, scallops, scungilli and calamari*

**House Mesclun Salad 5.95**

*Fresh assorted greens with roasted shallots vinaigrette, plum tomatoes*

**Classic Caesar Salad 6.95**

*With chicken: 8.95 With shrimp: 13.95*

## **PASTAS**

**Sautéed Jumbo Shrimp 16.95**

*With garlic, white wine, fresh herbs, tossed with Linguine*

**Seafood Fra Diavolo 17.95**

*With shrimp, mussels, clams, calamari, scallops,  
over Linguini with spicy tomato basil sauce*

**Seafood Risotto 21.95**

*With ½ lobster, shrimp, mussels, clams, scallops, calamari, and saffron  
risotto*

## **GRILLED FISH**

**Marinated Swordfish Brochette 15.95**

*With peppers, onions, mushrooms, tomatoes, served over saffron rice*

**Atlantic Salmon Fillet 16.95**

*with sun dried tomato coulis*

**Mahi-Mahi 16.95**

*with mint vinaigrette*



**Florida Red Snapper 17.95**  
*with roasted pepper sauce*

**Pacific Swordfish 18.95**  
*with lemon caper sauce*

### **SAUTÉED FISH**

**Pan Seared Monkfish 17.95**  
*With mushroom essences*

**Sautéed Carolina Tilapia 16.95**  
*With Mediterranean sauce*

**Sautéed Filet of Sole Meuniere 15.95**

**Pan Seared Dayboat Sea Scallops 17.95**  
*With infused herb oil, served on a bed of wilted spinach*

**Farm Raised Striped Bass 16.95**  
*In garlic sauce served with vegetable couscous*

**Crispy Potato Herb Crusted Cod 17.95**  
*With roasted vegetable orzo and parsley vinaigrette*

### **CRISPY FRIED SEAFOOD**

**Fisherman's Platter 19.95**  
*With scallops, shrimp, calamari, oysters and filet of sole,  
served with french fries and tartar sauce*

**Fried Dayboat Sea Scallops 16.95**  
*with french fries, coleslaw and tartar sauce*

**Fried Jumbo Shrimp 18.95**  
*with french fries, coleslaw and tartar sauce*

**Fish and Chips 16.95**  
*with french fries, coleslaw and tartar sauce*

### **MEAT & POULTRY**

**Roasted Free Range Chicken 13.95**  
*With fingerling potatoes, vegetables, natural juice*

**Grilled Delmonico Rib Eye Steak 19.95**  
*With spinach, roasted potatoes, over crispy shallots and port wine sauce*

### **SANDWICHES (LUNCH ONLY)**

**Steak Sandwich Roulade 12.95**  
*With fresh herbs and Parmesan cheese, served on tuscan bread with fries*

**Grilled Swordfish Club 12.95**  
*With bacon and avocado, on Tuscan bread, basil mayo, french fries and  
cole slaw*

**Teriyaki Salmon Burger 10.95**

**Seafood Mare Menu**

*With lettuce, tomato, french fries and cole slaw*

**FRESH LOBSTER**

**Steamed or broiled - served with french fries or baked potato**

**1¼ lb. - 19.95      2 lb. - 35.95**

[Print Window](#) [Close Window](#)

[Print Window](#) [Close Window](#)

# ~ WINE LIST ~

## WINE

### Champagnes & Sparkling Wines

Bin #

01	<b>Veuve Clicquot Brut,</b> n/v, France	<b>\$ 70.</b>
02	<b>Taittinger Brut La Francaise,</b> n/v, France	<b>70.</b>
03	<b>Moet &amp; Chandon Brut Imperial,</b> n/v, France	<b>65.</b>
04	<b>Roederer Estate, Alexander Valley,</b> n/v, California	<b>37.</b>

### White Wine

10	<b>Macon Village, Chardonnay</b> (Half)	<b>\$13.</b>
11	<b>Macon Lugny, "Les Charmes",</b> Maconnaise (Half)	<b>13.</b>
12	<b>Fetzer Sauvignon Blanc</b>	<b>18.</b>
13	<b>Robert Mondavi Sauvignon Blanc,</b> Coastal Region, Ca.	<b>20.</b>
14	<b>Muscadet, "Domaine de la Batardiere", Aulanier,</b> Loire, France	<b>20.</b>
15	<b>Woodbridge Chardonnay,</b> California	<b>21.</b>
16	<b>Wyndham "Bin 222" Chardonnay,</b> Australia	<b>22.</b>
17	<b>Alderbrook Sauvignon Blanc,</b> Sonoma	<b>24.</b>
18	<b>Danzante Pinot Grigio,</b> Venezie (Marchesi de Frescobaldi and Robert Mondavi)	<b>25.</b>
19	<b>Pighin Pinot Grigio,</b> Friuli, Italy	<b>25.</b>
20	<b>Macon Villages, Jadot,</b> Burgundy, France	<b>26.</b>
21	<b>Rodney Strong Chardonnay,</b> Sonoma	<b>27.</b>
22	<b>Kendall Jackson (Reserve),</b> Chardonnay	<b>27.</b>
23	<b>Robert Mondavi Chardonnay,</b> Coastal	<b>28.</b>
24	<b>Chimney Rock Fume Blanc,</b> Napa Valley	<b>28.</b>
25	<b>Sokol Blosser "Evolution",</b> Oregon	<b>28.</b>
26	<b>Sancerre "Clos de la Perrier", Archambault,</b> Loire, France	<b>29.</b>
27	<b>Benziger "Carneros" Chardonnay,</b> Sonoma	<b>30.</b>
28	<b>Sequoia Grove "Carneros" Chardonnay,</b> Napa Valley	<b>34.</b>
29	<b>Pouilly Fuisse, Solutre,</b> Burgundy, France	<b>36.</b>
30	<b>Santa Margherita Pinot Grigio,</b> Alto Adige, Italy	<b>38.</b>

### Red Wine

40	<b>"Santa Cristina" Sangiovese / Merlot, Antinori,</b> Tuscany, Italy	<b>\$ 19.</b>
41	<b>Danzante Merlot, Frescobaldi &amp; Robert Mondavi,</b> Sicilia, Italy	<b>21.</b>
42	<b>Beaujolais Villages, Jadot,</b> France (Half: \$12.)	<b>24.</b>
44	<b>Cotes-du-Rhone, "Belleruche", M. Chapoutier,</b> France	<b>25.</b>
45	<b>Hunter Ashbey, Merlot,</b> California	<b>26.</b>
46	<b>Robert Mondavi Cabernet Sauvignon,</b> Coastal Region, Ca.	<b>29.</b>
47	<b>Rodney Strong, Merlot,</b> Sonoma	<b>34.</b>

## DRINKS

### Wine by the Glass

#### WHITE WINE

##### Chardonnay

7.00

##### Pinot Grigio

Seafood Mare Wine List

*7.00*

**Sauvignon Blanc**

*7.00*

**Sancerre**

*8.00*

**RED WINE**

**Cabernet Sauvignon**

*7.00*

**Chianti**

*7.00*

**Merlot**

*7.00*

**Montepulciano**

*7.00*

**Pinot Noir**

*8.00*

**ROSE WINE**

**White Zinfandel**

*7.00*

**Beers**

**BOTTLES**

**Amstel Light**

*5.00*

**Corona**

*5.00*

**Duval**

*6.00*

**Heineken**

*5.00*

**Haake Beck**

*5.00*

**Peroni**

*5.50*

**Moretti**

*5.50*

**DRAUGHT**

**Bass Ale**



5.00

**Pilsner Urquell**

5.00

**Stella Artois**

6.00

**Samuel Adams**

5.00

**Mineral Water**

**SAN BENEDETTO**  
**(Sparkling or Natural)**  
*1 Liter: 7.00; ½ Liter 3.50*

**Liquors (Dessert)**

**COGNAC**

**DELAMAIN PALE & DRY**

13.00

**DELAMAIN VESPER**  
**15 YEARS OLD**

17.00

**REMY MARTIN V.S.**

9.00

**REMY MARTIN V.S.O.P.**  
**GRAN CRU**

12.00

**REMY X.O.**

20.00

**HENNESSY V.S.**

9.00

**COURVOISIER V.S.**

9.00

**MARTELL V.S.**

12.00

**MARTELL CORDON BLEU**

15.00

**FRANCET**

8.00

**ARMAGNAC**

**LARRESINGLE V.S.O.P.**

9.00

**JANNEAU**

**GRAND ARMAGNAC**

*8.00*

**CALVADOS**

**BUSNEL VIEILLE RESERVE**

*8.00*

**BUSNEL HORS D'AGE  
15 YEARS OLD**

*12.00*

**CARDINAL**

*8.00*

**EAUX DE VIE**

**POIRE WILLIAM (PEAR)**

*8.00*

**FRAMBOISE (RASPBERRY)**

*8.00*

**PORTO**

**RAMOS PINTO**

*7.00*

**TAYLOR-FLADGATE  
10 YEARS TAWNY**

*12.00*

**FONSECA BIN 27**

*10.00*

**EBERLE MUSCAT**

*7.00*

**GRAPPA**

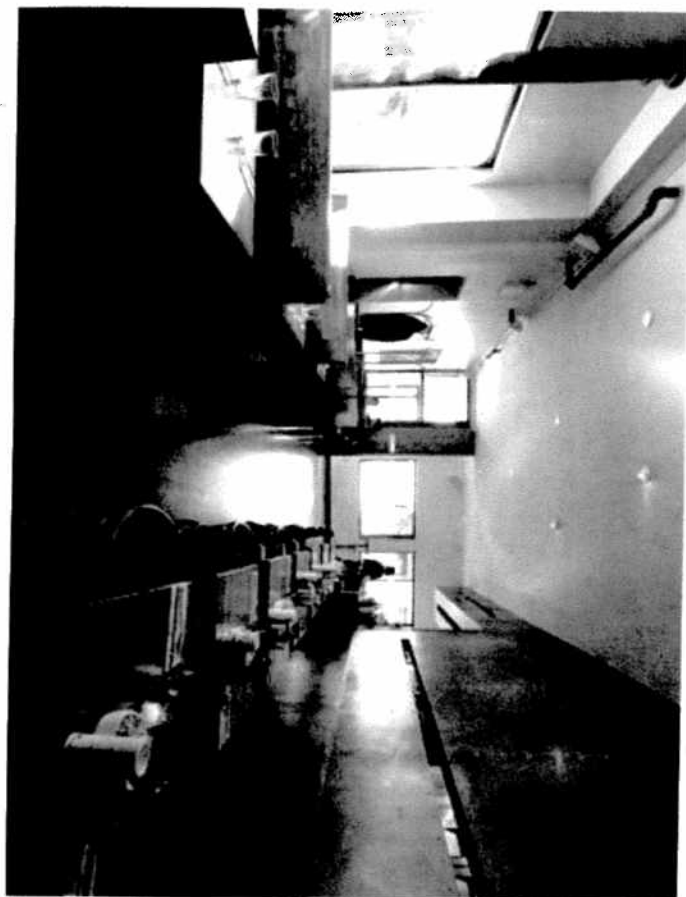
**CANDOLINI, RUE FLAVORED**

*8.00*

**JULIA**

*8.00*

Print Window Close Window



# D I T C H P L A I N S

29 bedford street [at downtown], new york city 10014  
p. 212.633.0202 | t. 212.633.1460

## lunch/dinner

### salads

marinated white anchovies  
[cucumber, tomato  
capers & lemon confit]  
10

mixed green salad  
[sherry-shallot vinaigrette]  
6

tomato & cucumber salad  
[red onion & sherry vinaigrette]  
9

caesar salad  
[parmesan & croutons]  
8  
[with chicken or shrimp]  
13

spicy fried calamari salad  
[sesame seed  
romaine & radicchio]  
12

sautéed shrimp salad  
[frisée & bacon]  
13

### cold

oysters [dozen]  
24

shrimp cocktail  
12

### hot

clam chowder  
[smoked bacon]  
7

crab dip  
[bagel chips]  
16

fried calamari  
[spicy tomato sauce]  
9

fried clam strips  
[tartar sauce]  
11

smoked mozzarella fritters  
[spicy tomato sauce]  
7

grilled fish of the day  
[mixed greens & lemon]  
18

chicken pot pie  
[cream biscuit]  
14

roasted oysters  
[garlic & parsley butter]  
14

baked clams  
[chorizo]  
13

two hot dogs  
[french fries]  
8

# D I T C H P L A I N S

29 Bedford Street (at Downing), New York, NY 10013  
p. 212,633,0202 ext. 212,633,1449

ditch plains oyster shooters  
[with or without vodka]  
7

hamburger or chicken burger  
[french fries]  
10

ditch plains lobster roll  
[sweet potato chips]  
25

baked macaroni & cheese  
14

salmon tartare  
[mustard, red onion  
parsley & lemon confit]  
9

mussels or littleneck clams  
15

american cheese plate  
[graffon cheddar, humboldt fog point reyes  
blue &  
green hill camembert]

rosemary & bacon  
chorizo & red onion  
shallots, parsley & white wine  
curry, tomato & red onion

sides  
6

bread and butter pickles  
creamed corn  
grilled asparagus  
french fries  
sweet potato chips  
hash browns  
bacon  
ham  
chorizo  
sausage  
blood sausage

20% gratuity added to parties  
of eight or more





Fresh Restaurant

**dinner.**

## first course

flower, li. malpeque, pei. beau soleil, nb  
½ dozen

**chilled maine stone crab claws – dijonaise sauce · 20**

**mr. woodman's fried clams** – lemon mayonnaise · 17

**classic new england lobster roll – watercress salad · 26**

duo of crab cakes – maryland – maine – frisée – sicilian olives · 14

**poached florida shrimp** – fennel – walnuts - feta cheese - mint - avocado · 15

**bouquet of market green salad – cucumber – beets – aged balsamic reduction · 9**

**grilled sardines** - potato salad - haricot vert - quail egg - crispy bacon - tapenade 12

**ceviche of long island striped bass – plum tomato gelée – pickled pearl onions – jalapeño · 12**

**endive and roqueford cheese salad** – granny smith apples – hazelnuts – mustard vinaigrette 9

**satin finished lobster bisque** – poached lobster – yukon gold potatoes · 12

**fresh. clam chowder** — smoked bacon - leek · 10

**spring pea soup** – smoked scallop - calamari - mint · 11

**entrees**

**simply grilled**

whole mediterranean bronzini 26	lake huron sturgeon 27	florida warsaw grouper 25
alaskan wild king salmon 25	nova scotia flounder 24	florida red snapper 26
nova scotia halibut 28	12oz organic angus sirloin 30	free range chicken breast 19

**sides**

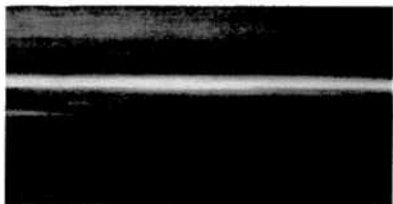
chili marinated asian eggplant	sweet potato purée
broccoli rabe with olives & bacon	sticky rice with wild mushrooms & garlic
creamed spinach with pecans	crispy potatoes with balsamic grilled onions

**fresh selections**

<b>crispy soft shell crabs</b> – sugar snap peas – burdock – lime segments 36
<b>rock shrimp &amp; mussel risotto</b> – grape tomatoes – tarragon – truffle essence 26
<b>sunflower seed crusted halibut</b> – pea puree – maitake – white & green asparagus 33
<b>pan seared black sea bass &amp; calamari</b> – turnips – peruvian potatoes – sweet basil pesto 29
<b>grilled striped bass</b> – creamed spinach – fingerling potatoes – crispy bacon – charred tomato salsa 27
<b>spicy seafood stew</b> – lobster – mussels – clams – scallops – whitefish – red curry coconut broth 34
<b>charred yellowfin tuna tenderloin</b> – baby bok choy – sticky garlic rice – shiitake 32
<b>english batter-fried haddock</b> – celeriac slaw – crispy potatoes – tartar sauce 21
<b>grilled rib eye steak</b> – pearl onions – grape tomatoes – haricot vert – rioja 36
<b>simply steamed nova scotia hard-shell lobster</b> – drawn butter

26/lb

executive chef/ **kento komoto**



home the restaurant today's menus private events reserve a table gift certificates contact us reviews

## wine book.

June 2007

### sparkling

507	Laherte Freres, Blanc de Blancs, Champagne, NV	69
506	Eric Rodez. "Cuvee des Crayeres", Ambonnay Grand Cru, Champagne, NV	95
505	Schramsberg, Blanc De Noirs, Calistoga, California, 2001	74
504	Perrier Jouet, Grand Brut, Champagne, France, NV	87
503	Veuve Clicquot, Champagne, France, NV	98
502	Domaine Carneros. Rose, Carneros, Napa, California, NV	80
501	Kenwood "Yulupa" Brut, Sonoma, California (split - single portion size), NV	13
500	Piper-Heidseck 187. Brut, Reims, France (split - single portion size), NV	15
405	Dom Perignon, Champagne, France, 1998	250

### white

#### United States

#### California

##### Amador

161	Terre Rouge "Enigma", Sierra Foothills, 2004 (Marsanne/Viognier/Roussanne)	61
-----	--	----

##### Lake

162	Sauvignon Blanc. X Winery, "Es Vineyard", 2004	39
-----	--	----

##### Lodi

160	Viognier. Spencer-Roloson, "Sueno Vineyard", 2003	72
-----	---	----

##### Mendocino

142	Gewurztraminer. Corison, "Corazon", Anderson Valley, 2001	48
-----	---	----

##### Monterey

165	Pinot Gris. Lorca, 2004	44
-----	-------------------------	----

166	Pinot Blanc. Graff Family Vineyards, Chalone, 2004	55
-----	--	----

167	Chardonnay. Tarrica wine cellars, 2003	39
-----	--	----

##### Napa

404	Sauvignon Blanc. Lail Vineyards, "Georgia", 2003	127
-----	--	-----

158	Chardonnay. Chateau Montelena, Napa Valley, 2004	81
-----	--	----

154	Chardonnay. Newton, "Red Label", 2004	61
-----	---------------------------------------	----

153	Chardonnay. D.R. Stephens, Carneros, 2003	88
-----	---	----

152	Chardonnay. Far Niente, 2004	97
-----	------------------------------	----

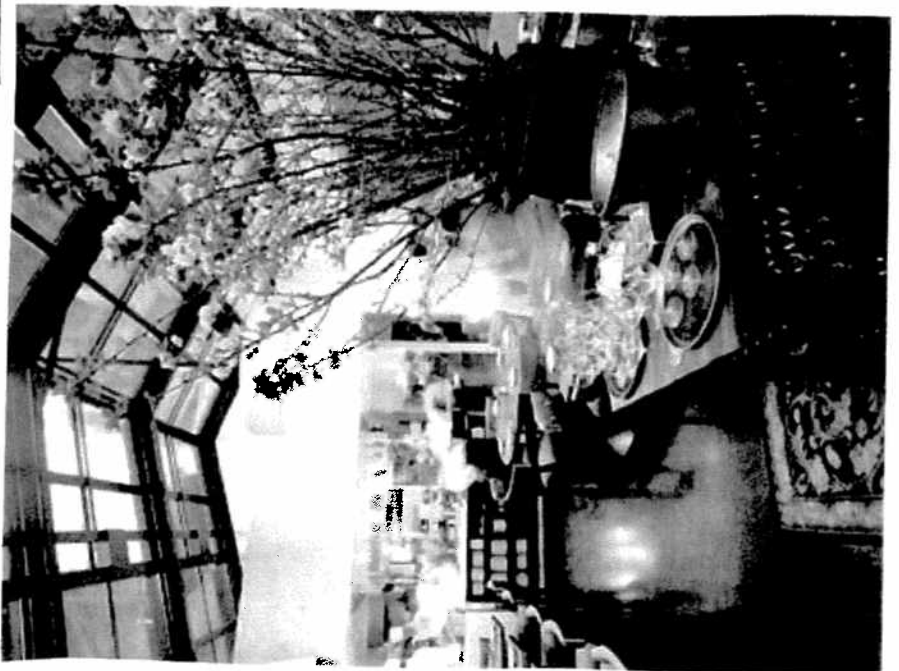
151	Chardonnay Blend. Hundred Acre, "California GOLD", 2005	72
150	Chardonnay. Groth, 2004	59
149	Pinot Grigio. Swanson, 2005	57
148	Sauvignon Blanc. Honig, Rutherford, 2005	49
147	Sauvignon Blanc. Juslyn, 2003	66
146	Sauvignon Blanc. Crauford, Maroon Vineyard, 2003	38
145	Chardonnay. Grgich Hills, Napa Valley, 2003	79
	Sonoma	
159	Pinot Gris. Inman Family, Russian River Valley, 2004	66
	Santa Barbara	
170	Roussanne. Rosenblum, "Fess Parker Vineyard", 2003	55
169	Viognier. Failla, "Alban Vineyard", Edna Valley, 2004	84
138	Cote Du Bone Blanc. Rosenblum, "Chateau La Paws", 2004	38
	Oregon	
172	Pinot Gris. Carabella, Willamette Valley, 2004	46
	Washington	
173	Riesling. Eroica, Chateau Ste Michelle, Columbia Valley, 2004	50
	France	
100	Chateau Haut- Gravier, Graves, 2003	38
	Alsace	
103	Pinot d'Alsace. Kientzler, 2003	44
	Burgundy	
128	Saint Veran, Le Grande Bruyere, 2004	46
116	Puligny - Montrachet Premiere Cru, 2002	98
113	Chassagne - Montrachet 1er Cru. Bachey-Legros, "Morgeot", 2002	94
111	Meursault. Joseph de Bucy, "Narvaux", 2002	84
110	Rully 1er Cru. Saint-Jacques, "Marissou", 2003	72
109	Chablis Premier Cru "Beauroy", Didier Dauvissat, 2004	77
	Loire	
102	Pouilly Fume, Domaine des Valleees, 2003	54
106	Vouvray. Jean Merieau, "Fleuve Blanc", 2004	46
101	Sancerre Blanc. Richard Bourgeois a Saint-Satur, 2004	49
	Greece	
118	Moschofilero. Nasiakos, Mantinia, Peloponesse, 2003	37
	Austria	
138	Gruner Veltliner. Karl Steininger, Langenlois, 2005	53
125	Gruner Veltliner. Anton Bauer, "Gmork", Donauland, 2004	31
126	"Ried Vogelsang". Heidi Schrok, Burgenland, 2004 (Welschriesling/ Sauvignon Blanc/ Muskateller/ Weissburgender)	39
	Italy	
123	Arneis. Ceretto, "Blange", Langhe, 2004	55
122	Pinot Grigio. San Pietro, Alto Adige, 2004	38
121	Insolia. Mirabile, Sicily, 2004	48
120	Gavi di Gavi. Stefane Massone, "Masera", 2004	46

117	Cortese.Colle Dei Venti, Piemonte, 2004	29
Spain		
119	Albarino. Terras Gauda, "O Rosal", Rias Baixas, 2004	48
Chile		
180	Sauvignon Blanc. Matetic "EQ" (Equilibrio), 2004	35
New Zealand		
136	Sauvignon Blanc. Craggy Range, Martinborough, 2004	61
135	Sauvignon Blanc. Matua Valley, Marlborough, 2005	44
134	Sauvignon Blanc. Cairnbrae, Marlborough, 2005	48
Australia		
133	Chardonnay. Yering Station, Victoria, Yarra Valley, 2003	44
132	Riesling. Leeuwin Estate, Art Series, Margaret River, 2003	55
131	"Holly's Blend". Marquis Philips, South East Australia, 2004	44
130	Chardonnay. Sexton, "Giant Steps Vineyard", Yarra Valley, 2003	77
129	Chardonnay/Gewurztraminer/ Viognier. Hundred Acre, "Gold", Barossa, 2005	61
rosé		
311	Mourvedre/Cinsault. Chateau de Pibarnon, Bandol, France, 2004	58
127	Le P'tit Grain de Syrah, Domaine de Gourazaud, France, 2004	34
114	Domaines Ott,Chateau De Selle,Cotes de Provence, France, 2004	75
red		
United States		
California		
Napa		
402	Cabernet Sauvignon. Palmaz, 2001	170
400	Cabernet Sauvignon. Revana, St. Helena, 2002	165
361	Syrah. Hyde & De Villaine, Carneros 2002	98
355	Cabernet Sauvignon. Roth, Alexander Valley, 2002	77
349	Charbono. Tofanelli Family, Calistoga, 2003	91
347	Malbec. Coya, Oakville, 2002	88
346	Zinfandel. Brown Estate, 2003	88
345	Zinfandel. Downing Family, "Fly by Night", Oakville, 2003	70
340	Cabernet Franc. Girard Winery, Calistoga, 2002	92
339	Merlot. Fisher, "RCF Vineyard", 2001	114
338	Claret. Ramey, 2003	84
336	Sangiovese. Abiouness, 2002	66
335	Dolcetto. Pavi, 2002	37
333	Pinot Noir. Kazmer-Blaise, Carneros,2002	77
332	Pinot Noir, Mi Sueno, Carneros, 2002	88
Sonoma		
357	Pinot Noir. Tandem, "Keefer Ranch", Green Valley, 2003	91



fresh. restaurant	105 read street, new york, new york, 10013	
353	Pinot Noir. DuNah, Sonoma Coast, 2003 Santa Barbara	88
359	GSM. Core, "# 442", 2003	66
358	Syrah. Qupe, "Bien Nacido Vineyard", Santa Maria Valley, 2003	74
Oregon		
367	Pinot Noir. J. Christopher, "Le Pavillion Vineyard", Willamette Valley, 2003	72
366	Pinot Noir. Domaine Serene "Evenstad Reserve", Willamette Valley, 2003	98
365	Pinot Noir. Van Duzer, Dijon Blocks, Willamette Valley, 2003	84
331	Pinot Noir. A to Z, Newberg, 2004	44
Washington		
373	Meritage. Col Solare, Chateau Ste. Michelle/Antinori, Columbia Valley, 1999	107
371	CMS. Hedges cellars, Columbia valley, 2004	38
370	Syrah. L'Ecole, "Seven Hills Vineyard", Walla Walla, 2003	96
France		
374	Bourgogne. Domiane Sylvain Pataille, 2004	52
309	Sancerre. L'etourneau, Loire 2003	46
308	Chateau. Rolland-Maillet, St. Emillion, 1998	68
307	Moulin a Vent, Coron Pere & Fils, Beaujolais 2003	39
306	Volnay 1er Cru. Rossignol-Jeanniard, "Chevret", 2002	112
305	Nuits-Saint-Georges Premiere Cru, Bourgogne, 2001	98
304	Chambolle - Musigny. Domaine Digioia-Royer, 2003	95
303	Charmes - Chambertin. Laboure ROI, 2002	135
302	Cote Chalonnaise. Domaine Goubard, "Mont Avril", 2002	57
300	Vosne- Romane, Dominique Magneret, Bourgogne, 2003	90
Italy		
323	Dolcetto D'Alba 2004	44
319	Nebbiolo. Mauro Molino, Barolo, 2001	95
317	CA'Marcanda. Promis, Toscana, 2003	78
315	Nebbiolo. Pio Cesare, Barolo, 1999	117
Slovenia		
313	Merlot. Movia, "Vila Marija", Slovenia, 2002	35
Spain		
322	Priorat. Cellar Cecilio Negre, 2003	59
321	Tempranillo. Faustino Gran Reserva, Rioja, 1995	78
Australia		
325	Pinot Noir. Yering Station, Yarra Valley, 2003	46
324	Shiraz. Shoofly, 2004	39
South America		
380	Cabernet Sauvignon. Haras, "Elegance", Maipo Valley, Chile, 2001	55
378	Malbec. Pileta 39, Mendoza, Argentina, 2004	38

## BLT Fish



## Appetizers

Spicy Tuna Tartare / Avocado / Preserved Lemon / American Caviar \$18  
 Grilled Octopus Salad / "Panzanella" / Aged Balsamic \$17  
 Raw Hamachi / Fresh Hearts of Palm / Coriander \$16  
 Lobster and Jumbo Lump Crab / Curry Lime Sauce \$24  
 Baby Mix Lettuces / Fennel / Pecorino / Balsamic Vinaigrette \$9  
 Rock Shrimp Risotto / Tomato-Mussel Broth \$18

## Whole Fish & Shellfish

Whole fish are simply prepared with olive oil and are priced per pound.  
 Most fish average 2-3 lbs., each.

Mediterranean Loup de Mer

\$28lb serves one

Belgian Dover Sole

\$36lb

Whole Roasted Daurade / Provençal Crust

\$28lb

Nova Scotia Hard Shell Lobster (3lb)

\$32lb

Chilean Turbot

\$32lb serves two

Washington State Arctic Char "Dane"

\$34lb served whole

Crispy Red Snapper "Cantonese Style"

\$35lb

Sea Salt Crusted New Zealand Pink Snapper

\$35lb

Baked Maine Black Sea Bass

\$28lb

## Fish

Alaskan Black Cod / Acacia Honey Reduction \$30

Jerk-Marinated South Pacific Swordfish \$33

Atlantic Bluefin Tuna / Niçoise Olives / Basil \$32

Breaded Icelandic Halibut \$32

Seared Alaskan King Salmon / Summer Herb Salad \$28

Citrus Crusted Maine Sea Scallops / Bergamot Vinaigrette \$27

## Not Fish

Seven-Pepper Crusted Filet Mignon / Green Peppercorn Sauce \$44

## Vegetables \$9

Stuffed Artichoke Gratin

Sautéed Garlic Spinach

Grilled Asparagus / Gremolata

English Peas and Bacon

Bok Choy Shoots / Garlic Chips

Eggplant Caponata

Hen of the Woods Mushrooms

## Potatoes / Rice \$8

Gnocchi / Tomato / Pecorino

Pommes Soufflées

Garlic Mashed Fingerlings

Silver Dollars

Crispy Rice Galette

Morel Risotto \$12

## Desserts \$10

Strawberry Shortcake / Ice Cream Sundae

Lime Mille-Feuilles / Lime Syrup Sauce

Caramelized Meringue / Banana-Passion Fruit Sorbet

Brûléed Cheesecake / Honey-Gooseberry Sauce

Red Berry Crumble / Fromage Blanc Sorbet

Chocolate and Caramel Tart / Caramel Chocolate Chip Ice Cream

Seasonal Fruit Plate

## A few words about our fish...

Our fish are sourced from all over the world. We select and hand-cut our fish daily. Only the absolute freshest, exceptional quality fish are selected. Most of our fish are line caught, our scallops are harvested by divers and the lobsters are flown in from Maine. All seafood availability is subject to seasonal weather and fishing conditions.

Chef de Cuisine Amy Eubanks

Get your autographed copy of Laurent  
 Tourondel's cookbook "go Fish" today! \$34.<sup>95</sup>